



THE BULL INN
- WOODBRIDGE -

Christmas Day Menu

Starters

- ~ Caramelised Jerusalem artichoke soup, celeriac bhaji & pickled pear (v, gfo, dfo)
- ~ Smoked mackerel pate, sourdough toast, cured mackerel fillet, pickled shallot, gooseberry chutney, apple & baby rocket (gfo, dfo)
- ~ Duck liver parfait, Bramley apple and cranberry chutney, homemade Norfolk dapple cheese & caramelised onion brioche bun

Main Courses

- ~ Roast Suffolk turkey breast & bacon, pigs in blankets, gravy & cranberry sauce (gfo, dfo)
- ~ Roast sirloin of Suffolk beef with pigs in blankets, Yorkshire pudding & gravy (gfo, dfo)
- ~ Vegetable wellington of button mushroom, celeriac, chestnut, & pumpkin baked in an all butter puff pastry with porcini mushroom & port jus (v, dfo)
- ~ Salmon fillet & smoked bacon en-croute (dfo)

All dishes served with triple cooked roast potatoes, honey roast carrots & parsnips, sprouts, braised red cabbage, creamed leeks & a sage & onion stuffing with walnuts and dried fruits

Desserts

- ~ Homemade classic Christmas pudding, served with warm custard & brandy butterscotch sauce (v, gfo, dfo)
- ~ Lemon pavlova with fresh berries, lemon curd & Chantilly cream (v, gf)
- Sticky treacle pudding, spiced Christmas ice cream (v)
- Affogato - espresso, baileys, vanilla ice cream & a homemade mince pie (v)

£89 per adult, £49 for children up to 12 years old

A 50% non-refundable deposit is payable at the time of booking.

Two sittings are available at 1pm and 3pm - bar closes at 6pm

A vegan option is available upon request.

Kindly advise us in advance of any dietary requirements.

A discretionary 15% gratuity will be added to your final bill that will be distributed to the staff working on Christmas day.

(v - vegetarian, gf - gluten free,
gfo - gluten free option, dfo - dairy free option)

For bookings ☎ 01394 382089